



Maggie Beer's Hot Cross Buns recipe is perfect for Easter, when you would like to make homemade hot cross buns yourself rather than buying them.



## INGREDIENTS

### Dough

4 1/2 cups plain flour  
 2 x 7g dried yeast  
 1/4 cup caster sugar  
 1 1/2 tspn mixed spice  
 pinch salt  
 1 1/2 cup currants  
 40g butter  
 300ml milk  
 2 eggs lightly beaten  
 4 tbspn water

### Glaze

1/3 cup water  
 4 tbspn Maggie's Orchard Apricot Jam

## METHOD

Combine 4 cups of flour, yeast, sugar, mixed spice, salt and currants in a large bowl.

Melt butter in a small saucepan over a medium heat and add the milk. Heat for 1 minute, or until lukewarm. Add warm milk mixture and eggs to currant mixture.

Use a flat bladed knife to mix the dough until it almost comes together, then using clean hands, finish mixing to a soft dough.

Turn dough out onto a floured surface. Knead for 10 minutes, or until dough is smooth.

Place into a lightly oiled bowl and cover with plastic wrap. Set aside in a warm, draught free place for 1 – 1 1/2 hours, or until dough doubles in size.

Line a large baking tray with non-stick baking paper. Punch dough down to its original size. Knead for 30 seconds on a lightly floured surface until smooth. Divide into 12 even portions and shape each portion into a ball.

Place balls onto the lined tray, about 1cm apart. Cover with oiled cling film and set aside in a warm, draught free place for 30 minutes, or until buns double in size.

Preheat fan-forced oven to 170C.

To make the flour paste, mix 1/2 cup plain flour and 4 tablespoons of water together in a small bowl until smooth, adding a little more water if paste is too thick. Spoon into a small snap-lock bag and snip off one corner to create piping bag. Pipe flour paste over tops of buns to form crosses.

Place into preheated oven and bake for 20 - 25 minutes, or until buns are cooked through.

To make the glaze, place water and jam into a small saucepan over low heat and stir until jam dissolves. Bring to the boil for 3-4 minutes, then remove from heat. Immediately brush glaze over warm hot cross buns.

Serve warm or at room temperature.

Maggie's tip: For a light, fluffy bun, always check the used by date on dry yeast, ensure the yeast doesn't directly touch the salt as it will be killed (place in either side of the bowl prior to mixing), ensure you prove the dough so it is doubles in size & ensure the buns go into a preheated oven. It's also important to remember that homemade are different to shop bought, so try not to expect the same product!

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